

hicce

best experiences are shared

£48 per person

charcuterie

chanterelle saucisson
mortadella

seafood

cured salmon, wasabi, apple
mussels, seaweed, fennel

cheese

coup de corne
tomme de savoie

jars

beetroot, onion, dill
cabbage, sprouts, caraway

a selection of rye and beer bread
(gluten free bread available on request)

hot sticks

quail eggs, button mushroom, watercress
yellow fin tuna, miso mustard, apple

hicce

veg

brussel sprouts, hazelnuts, kohl rabi

fish

halibut, jerusalem artichoke, chanterelles

meat

chicken thigh, leek, sunflower seeds, tarragon

a selection of side dishes will be served for the table:

miso butter potatoes

hicce

salad

greens

dessert

muscovado, creme caramel

We will be happy to accommodate dietary requirements and can make wine recommendations for your event.

Please note that this is a sample menu only. A bespoke menu is created by Pip for every event.

Dishes are served as small plates, family style.

A 12.5% discretionary service charge will be added to your bill. If you require any details on allergens within our dishes,
please ask one of the team.